



From Executive Chef Andrea Dante - Appetizers for the Season  
Minimum order two dozen of any individual item

In addition to the selection featured on our website, we are featuring:

Maple Bacon Wrapped Butternut Squash (GF)

Mini Beef Wellingtons

Marrakesh Lamb Flatbread

Roasted Shrimp and Fennel Skewers (GF)

Smoked Trout Mousse on Brown Bread

Caramelized Onion and Bleu Cheese Palmiers (Veg)

Sour Cherry and Pistachio Mousse on Endive (Vegan, GF)

Whipped Goat Cheese and Pomegranate Tartlets (Veg)

Mini Pizette with Mashed Potato and Bacon

Truffled Mushroom Croquette with Saffron Creme Fraiche (Veg)

Mini Falafel with Harissa Tahini (Vegan, GF)

Horseradish Beet Stained Deviled Eggs (GF)

Platters for the Buffet

7 Fishes Platter: Chef Display of Smoked Fishes and Spreads, Ceviches, Shellfish Cocktail, and Traditional Accompaniments Small \$50.00 and Large \$75.00

Sliced Beef Tenderloin with Horseradish Sauce and Petit Rolls \$34.99 lb.  
\$29.99 just Tenderloin

Sliced Ham with A Selection of Dipping Sauces (Pina Colada, Savory Pineapple Mustard, Classic Dijon) and Petit Rolls \$6.99 lb.